



## Molly's Pasta Primavera

\$10 for 4 Recipe Challenge Winner!  
(2015)

### Ingredients:

2 cups	Whole wheat elbow macaroni
2-14.5 oz can	Diced tomatoes, no salt added, with juice
1	Extra small yellow onion, peeled and diced
1	Small red bell pepper, diced
1	Small zucchini, diced
	Grated Parmesan

### Instructions:

1. Fill a pot with 4-1/2 cups of water and bring to a boil. Add pasta to the water and cook for 8 minutes. When done, drain pasta and set aside.
2. While the pasta is cooking, chop 3/4 of the onion, all of the zucchini into quarters (cut into circles and then into fourths), and 3/4 of the bell pepper.
3. Put a pan on medium heat with some oil or nonstick cooking spray. Once the pan is hot, add the vegetable. Cook for 8 minutes.
4. Once the vegetables have finished cooking, add the two cans of tomatoes. Add salt and pepper to taste. When the tomatoes are hot, add the pasta and stir.
5. Serve in bowl and add cheese.

Serves: 4

